



Domaine Du Mont Epin “Maconne Peronne”



Varietal: Chardonnay

Practice: Certified Organic wine by FR-bio-01

Dry Extract: gr / liter

Appellation: Burgundy (Maconnais)

Production: cs

Alcohol %: 13.5

Soil: Limestone

Residual Sugar: gr / liter

ph:

Acidity: gr / liter

Tasting Notes: Pale golden robe, limpid. The nose is fruit, subtle vine peach, grapefruit, lemon. Fresh and rich, with finesse. The wine is long on the palate, fine and aromatic.

Winemaking: Harvest at optimal maturity. Selective gentle pneumatic pressing, adapted to the maturity of the grapes, that guarantees the purity and the aromatic of the juice. Slow temperature-controlled alcoholic fermentation in stainless steel vats. Malolactic fermentation follows. Aged on fine lees during 9 months.

Food Pairing: Seared Scallops, Crab, Cauliflower purée or soup.



Accolades

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